



LOCKWOOD VINEYARD

2014 MONTEREY PURE CHARDONNAY UNOAKED 100% ESTATE GROWN



ABOUT LOCKWOOD VINEYARD

Grapes grown for Lockwood Vineyard wines are 100% estate grown, giving us the best expression of aromas and flavors exclusive to Monterey. Lockwood's San Lucas Vineyard was planted in 1981 in a remote area nestled at the base of the Santa Lucia mountain range, in Monterey County. As the perfect location for growing premium grapes, it grew into one of the largest premium estate vineyards in the world. The vineyard consists of a distinct and exceptional soil that was recognized by the U.S. Geological survey in 1946. The "Lockwood Shaly Loam" is comprised of crushed fossilized seashells similar to chalk and limestone and is only found in two small areas of Central California, truly adding to the exclusive character and quality of our premium wines.

The grapes grown for Lockwood Vineyard wines are selected only from specific, vigilantly maintained, and thoroughly analyzed blocks within the expansive San Lucas Vineyard. By thoroughly examining each micro-climate, and corresponding soil profile, then evaluating various combinations of varietals, clonal selections and rootstocks, we are able to choose the best plantings in the vineyard.

After defining our blocks, we implement viticultural protocols tailored to suit each vine's set of unique characteristics. Pruning strategies, shoot thinning practices, leaf removal techniques, and specified crop levels are assigned to optimize quality and we selectively harvest each block.

ABOUT THE VINTAGE

The 2014 vintage across Monterey was one of the earliest harvests on record. The growing season was long and without late season rains, prime fruit maturity was seen. Temperate weather throughout the region led to another incredible harvest with slightly lower than average acidity and well-balanced wines.

WINEMAKING & TASTING NOTES

The grapes for our 2014 Pure Chardonnay were selectively harvested, very cold during the night. The wine underwent a cold fermentation for 20 days and was aged on lees for 8 months in 100% stainless steel with the lees stirred weekly.

Inviting aromas of honeysuckle and fresh apple touched with Kaffir leaf draw the palate in. Bright flavors of white peach are accented by vibrant mineral notes and a touch of rich caramel. The wine displays a crisp acidity while maintaining a round, supple mouthfeel and creamy texture that leads to a long finish.



LOCKWOOD

VINEYARD

LOCATION

APPELLATION: Monterey (San Lucas AVA)
ADDRESS: 59020 Paris Valley Rd. Lockwood, CA

WEATHER

TEMPERATURE: 50°F - 110°F
DIURNAL FLUCTUATIONS: 60°F

TERRAIN

SOIL TYPE: Lockwood Shaly Loam
ROW DIRECTION: Northwest/southeast

VINEYARD PRACTICES

YEAR PLANTED: 1981
VINES PER ACRE: 566
PRUNING: Spur
TRELLISING STYLE: Modified VSP
COVER CROP: Volunteer
NUMBER OF TIMES HEDGED: Once
IRRIGATION STRATEGY: Deficit
LEAFING TECHNIQUE: Morning-side, post-bloom
SUSTAINABLE PRACTICES:

Deficit irrigation
Pest & disease monitoring
Fertility sampling
Cover cropping
Shoot thinning
Leafing
Cluster removal

WINEMAKING

FERMENTATION TEMPERATURE: Cool, 55°F - 60°F
STAINLESS STEEL FERMENTATION: 100%
STAINLESS STEEL AGING:
LEES CONTACT:
MALOLACTIC FERMENTATION: 0%
OAK AGING: 0%

WINE ANALYSIS

ALCOHOL: 13.5
PH: 3.63
TA: 5.57 g/L